

Current Events



"Who's Been Here?"

Original drawing by James Frise, Saint-field, Ont.

Sixty lives are now known to have been lost in the hurricanes which swept the district surrounding New Orleans last week.

A company has been formed in Montreal to establish ship-yards where large vessels, including men-of-war, may be constructed.

Three British cruisers, with the armored cruiser *Inflexible*, are representing Great Britain at the Hudson-Fulton celebration at New York.

Fung Joe Guey, a Chinaman, living near Oakland, Cal., has invented an aeroplane in which he has made two successful flights over a distance of several miles.

The City of New York officially recognized the achievement of Dr. Cook, the polar explorer, on Sept. 22nd, when the Board of Aldermen passed a resolution commemorating his discovery, and providing for a welcome at the City Hall.

Hullo!

W'en you see a man in woe,
Walk right up and say "Hullo!"
Say "Hullo!" an' "How d'ye do?"
How's the world a-usin' you?"
Slap the fellow on his back,
Bring your han' down with a smack,
Waltz right up and don't go slow,
Grin and shake, and say "Hullo!"

Is he clothed in rags? O sho!
Walk right up and say "Hullo!"
Rags is but a cotton roll,
Jest for wrappin' up a soul,
An' a soul is worth a true
Hale an' hearty "How d'ye do?"
Don't you wait for the crowd to go;
Walk right up and say "Hullo!"

W'en big vessels meet, they say,
They saloot and sail away;
Jest the same as you an' me—
Lonesome ships upon a sea,
Each one sailing his own jog
For a port beyond the fog,
Let yer speakin' trumpet blow,
Lift yer horn and cry "Hullo!"
Say "Hullo!" and "How d'ye do?"
Other folks are good as you.

W'en ye leave yer house of clay,
Wand'rin' in the Faraway,
W'en you travel through the strange
Country t'other side the range,
Then the souls you've cheered will know
Who ye be, and say "Hullo!"
Hullo! (repeated eight times).

Of this poem, by S. W. Foss, the late Dr. A. K. H. Boyd, of St. Andrews, says: "It will never be in any hymnal. Though it brings the tears to one's eyes, it is quite too unconventional, but its spirit is essential Christianity. I prefix a suitable text. 'And he was a Samaritan.'"

The Ingle Nook.

[Rules for correspondents in this and other Departments: (1) Kindly write on one side of paper only. (2) Always send name and address with communications. If pen-name is also given, the real name will not be published. (3) When enclosing a letter to be forwarded to anyone, place it in stamped envelope ready to be sent on.]

During the recent war scare, anent German designs on Great Britain, one heard many bitter words against the Germans. Indeed, one often hears slighting comments on them in this country. Why, I do not know, since as a nation the Germans are among the most advanced peoples on the face of the globe, and possess one of the most beautiful countries. Some of the greatest literary and scientific men in the world have been Germans, and there is scarcely a nation more devoted to music and art.

Better than this, as it appears from what a friend who has paid a prolonged visit to the "Fatherland" tells me, they have learned the art of living to perfection. They live simply, yet intellectually; they are not afraid to take a little pleasure; there is no show or ostentation about them; they are not, as Walt Whitman says, "possessed with the mania of owning things";—hence they are the jolliest, most unaffected, most whole-hearted people imaginable. Indeed, my friend has been so favorably impressed with them and with their country, that she wishes to go there to live some day.

Almost immediately following her description, I came across an article entitled "The German Woman," in a British weekly. As you may imagine, I read it with a greater interest than I might otherwise have bestowed upon it, and as it seemed to me that we might learn many a lesson from the German *Hans-frau*, as described in the article, I decided at once to pass a little of the good thing on by giving you a few quotations. As you have probably concluded for yourself, we cannot afford to be narrow and provincial. We must be cosmopolitan, if we are to be our best selves,—ready to learn from anybody and everybody, and ready to recognize the peoples of distant and foreign lands as our very own sisters and brothers. We are all just "people" under God's heaven.

"With regard to general house management," runs this article in the British weekly, there is no other nation to which the German woman is not a model to be followed with immense profit to the disciple. Industry, thrift and cleanliness are her leading characteristics, and German houses are models of dustless wooden floors and spotless tiled kitchens, with row upon row of shining dishes and cooking utensils. . . . For sewing she should be given the palm, and every German woman who prides herself on her womanliness can show stores of household linen and underclothing, the product of her own industry and ingenuity."

Added to this, the German woman is invariably intellectual, and always ready to take part in any conversation which involves discussion on educational topics or on the great questions of the day. "It must be admitted," the writer (an Englishman) continues, "that German women are thorough in matters of education. Plodding is, however, a national characteristic. The theatre and concert-room are great factors in education, and classical plays and operas may be heard every night in the week in all important centers."

I might go on, but I think I have quoted enough to show what the German woman of the respectable middle class must be. If your curiosity has been aroused, and you want to know a little more of her country,—that country of big long words and curious grammatical constructions and model housewives—won't you please read Mark Twain's "A Tramp Abroad"? If you do, I can promise you a few good hearty laughs and a whole store of information.

D. D.

Our Scrap Bag.

Worn knitted cotton underwear hemmed makes very good dishcloths. Keep sweet by washing with soap and water after each using, and giving a good scald frequently, adding a little ammonia to the water. Keep hanging in the sunshine if possible, as sunshine is a great germicide of itself. Discoloration of the dishcloth may be prevented to a great degree if care is taken to rinse the dishes off first under the tap, or to rub off greasy plates with paper, which may be kept for kindling. Have plenty of tea-towels, and do not let them get very much soiled if you want to keep them of good color and easy to wash.

When making puddings, always beat the yolks and whites of eggs separately, and use the whites as the last ingredient. When tin moulds are used for boiling or steaming puddings, remember to grease the cover of the mould as well as the mould itself. Lard is better for such greasing purposes, and cheaper than salt butter. In order to get the pudding to come easily from the mould, plunge the latter into cold water for a moment. A pudding-cloth is preferred to a mould by many. This should be kept scrupulously clean.

In making fruit pies, damp the edges with milk instead of water; it holds better, and the juice is not so liable to boil over.

Corks that are required for bottling fruits or pickles should be placed in a saucepan of boiling water. After boiling for five minutes, they can easily be pressed into the bottles, and will be completely air-tight when cold. Pickles, etc., corked in this manner will keep much longer than those just tied up in the ordinary way.

Always shrink wool before knitting into stockings. If this is done the stockings will not shrink in the wash and become too small. Tie a string round each end of the hank of the wool, and plunge into warm water, let it stay for five minutes, then wring out and dry slowly. This is a well-tried and valuable hint.

Evaporators taking up little more space than a steam-cooker on the kitchen range are now on the American market, and will be found before long, probably, in Canada. They are very quick and clean, and are used for the home drying of apples, peaches, pears, blackberries, raspberries, sweet corn, green peas, peppers, tomatoes and squash.

Preserving Eggs.

(United States Agricultural Department.)

Fill an earthen or water-tight wooden vessel with the eggs. To one part of water-glass, also known as soluble glass and silicate of soda, add ten parts of tepid water, stirring the water thoroughly and slowly into the water-glass. When the resultant mixture is cold, pour it gently over the eggs, using sufficient to immerse them. Three pints of water-glass and thirty pints or fifteen quarts of water will generally cover fifty dozen eggs. Keep the vessel covered and in a cool place.

Seasonable Recipes.

Boiled Squash.—Peel, slice and remove the seeds. Lay in cold water for half an hour, then put into enough slightly-salted boiling water to cover it, and boil an hour. Drain dry, mash, and beat smooth. Heat again and stir in a lump of butter the size of an egg, $\frac{1}{2}$ cup milk, season to taste, and serve very hot.

Baked Squash.—Cut open the squash and remove the seeds. Slice into pieces without paring, put into a moderate oven and bake about an hour. When done scrape out the pulp, mash it, and season with butter, pepper and salt.

Squash Pie.—1 pint boiled squash, 1 cup brown sugar, 3 eggs, 2 tablespoonfuls molasses, 1 tablespoonful melted butter, 1 of ginger, 1 teaspoon cinnamon, 1 pint milk, a little salt. This makes two thin pies or one large deep one.

Squash Cakes (nice for breakfast).—1 cup flour, 1 cup squash put through a sieve, 1 large cup milk, 1 egg, 1 teaspoon melted butter, 1 teaspoon baking powder. Beat well and bake in patty pans.

Bottling Cider.—Scald the cider, and when just at boiling point put into sterilized sealers, filling them to overflow-

ing. It should be bottled not later than two weeks from the mill, or it will not keep so well, and not much earlier or the flavor will not be as good.

Boiled Chestnuts.—Cover with cold water and bring to the boil, then boil steadily for a good half hour. Peel them, mash, put into milk and reboil, season with pepper, salt and butter, and serve with bits of buttered bread toasted in the oven.

Steak and Tomato.—2 lbs. steak, 2 large tomatoes, 1 large onion, 2 tablespoonfuls grated cheese, pepper and salt to taste. Have the steak cut about 2 inches thick. Place in a pie dish with 1 cup water. Bake in a brisk oven for 30 minutes, basting well. Meantime have the onion fried to golden brown in a little butter. Season the steak, cover with the onion and bake a further 15 minutes. Sprinkle again with a little salt and pepper, cover with a layer of chopped tomatoes, bake again for 15 minutes, then cover with grated cheese and leave in oven until the cheese is melted. Serve very hot.

Honey-batter Pudding.—4 large apples, 4 ozs. honey, 6 tablespoonfuls flour, $\frac{1}{2}$ cup currants, 1 egg, 1 oz. suet, 1 small cup milk. Peel, core and chop the apples and add the currants. Place half the fruit mixture in a greased pie-dish; add half the honey, add the remainder of the fruit, then the rest of the honey. Beat the egg well and mix with the milk and flour into a smooth batter. Add the suet, finely chopped, pour all over the fruit, and bake in a moderate oven for about an hour.

Tomato Fritters.—1 quart stewed or canned tomatoes; yolk of 1 egg; 1 teaspoonful salt; $\frac{1}{2}$ teaspoon pepper; bread crumbs. Stew the tomatoes until they are reduced to one pint, and set aside to cool. When cold, add the seasoning, the yolk of the egg, and enough bread-crumbs to make a thick mixture. Drop into hot fat and fry like doughnuts.

Cold Slaw.—Shred cabbage very fine and place it in a salad dish. For every $1\frac{1}{2}$ pints cabbage allow: 1 pint vinegar, salt and pepper to taste; 3 teaspoons sugar; 1 tablespoonful butter; 2 tablespoonfuls cream; 3 eggs. Place the vinegar and seasoning on the fire. Beat the egg well, turn them into the vinegar; stir constantly until the mixture thickens, and then add the cream. Remove the dressing from the fire and pour while hot over the cabbage. Serve cold, as a salad.

Green Tomato Pie.—Pare and cut out the stem end of medium-sized tomatoes, and slice very thin into a pastry-lined tin. Grate over them 1 small nutmeg, add $\frac{1}{2}$ cup butter and 1 medium-sized cup of sugar, if the pie-pan is deep. Sprinkle a small handful of flour over all, pour in $\frac{1}{2}$ cup vinegar, cover with crust and bake $\frac{1}{2}$ hour in a moderate oven. Serve hot.

Pumpkin Pie.—For one deep pie allow: 2 cups stewed pumpkin; $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon; $\frac{3}{4}$ cup sugar; 1 teaspoon ginger; 2 eggs; 1 scant pint milk. Beat eggs until light. Place the pumpkin in a saucepan, add sugar, salt, spice, and beaten eggs. Stir well, and add enough milk to make a quart of the mixture. Turn into a pie tin lined with pastry, and bake slowly for 45 minutes. Bake so slowly that the filling will not boil, else it will be watery.

Grape Pie.—Squeeze the pulp of the grapes into one dish and keep the skins in another. Simmer the pulp a little to soften it, and rub through a colander to take out the seeds. Now put skins and pulp together, fill the pie, sweetening to taste, and bake.

Herb Vinegars.—Let $1\frac{1}{2}$ ounces of any herb preferred, sweet marjoram, mint, sage, thyme, etc., stand in two quarts strong vinegar for ten days, then strain and bottle. Serve with meat or fish.

Peach Jelly.—Pare, stone, and slice the peaches. Crack some of the stones and remove the kernels. Put peaches and kernels into a jar and stand the jar in a pot of boiling water. Stir frequently, pressing the pulp against the sides of the jar. When soft, strain, and allow the juice of one lemon to every pint of juice. Mix, and allow one pound sugar to one pint of juice. Put the juice on to simmer. In half an hour add the sugar, which has been heated in the oven. Let all come just to a boil, then remove, put in sterilized glasses and let get cold. Cover with melted paraffine, then put on the lids.

Sweet Tomato Pickle.—3 $\frac{1}{2}$ lbs. tom-